





Easter for hope, the various national holidays demand sensations of patriotism, but at Christmas we should feel, everywhere and always, joy.

Our fathers sang to the tune of good old Antioch on Christmas mornings, 'Joy to the world!" Let us sing it in

our hearts and live it in the home.

This joy is not dependent upon out ward circumstances or conditions. It is of the heart, but, as from the hear spring the motives of our actions, this time should be one of joyful faces and

It may be trite to say that the mother is the heart and soul of the home, bu repetition does not lessen the truth o the statement. She is also the menta by which the domestic weather is reg

Demand Happiness.

If she points to "fair," there will be

As she is also the queen of the Amer ican home, let her decree and demand happiness at this holiday season.

All decorations should indicate the spirit of the day of days. decorations be real.

Avoid tinsel, paper flowers, and or naments, artificial gewgaws of all kinds Select, instead, evergreen boughs, glis tening holly, and the always beautifu mistletoe. Let the children or young people make a pilgrimage to the woods and bring home armfuls of cedar boughs and of ground pine or running

One of the most effectively decorated rooms I have ever seen was in a coun try cottage. Yet the expense of these decorations was not great. From the nearby town were ordered the holly wreaths for the three windows and few sprays of holly to be used amon; the cedar boughs.

There was also a clump of mistle toe. This was hung from the chande lier in the center of the room, and the chandelier itself was swathed in ground pine or running cedar.

This, as well as what they called "stacks" of evergreen boughs, was brought by the boys of the family from

The four corners of the room wer banked from floor to ceiling with masse of evergreen, and the space between the mantelshelf and ceiling was filled in the same manner.

Outlined in Green.

The picture frames were twined with running cedar, and festoons of this

ran along the picture molding. Here and there, in the mass of green over the fireplace, shone bits of holly with scarlet berries. Each window casing was outlined by green strings of pretty notion is to have a tiny Christ-fruit and shortening in the first "rais-

small Christmas tree, upon a table just large enough to hold it comfortably. On this were hung the gifts intended for the various members of the family. There were also tiny candles, which

laugh, so much the better.

tree in some form, large or small, is, in some families, almost a neces-

This is especially true where there

are children. Just why a tree which attracts hardly more than a few minutes' notice should While the Christmas dinner should wives phrase it.

would mean the exclusion of all but one beholder at a time.

City florists, appreciating this fact, seep on hand a number of little trees.

Now all is done decently and in or-loaf, rusk or coffee cake. The rest I have a steel bag which is badly along without him.

If there must be a choice between per quality and quantity, let quantity go by the board. As the form is worth little without the spirit, so the joyous spirit of Christ-

mas must be back of everything. In the table talk, in the conversation throughout the day, there must be nothng disagreeable introduced. If one is not "in the spirit" on this "the Lord's day," let one seem to be,

the mince ples of flaky crust, in which

that painful fancies or disagreable thoughts may not be communicated to others, and thus their joy be marred. An excellent way in which to banish sad or bitter musings is to allow no so full of thought of the happiness of with two tablespoonfuls of butter, and others that there remains no thought salt and pepper to taste.

ler, and the various courses follow Unfortunately there is often in the in proper sequence, and are enjoyed home a reaction that sets in after the each dish be the best of its kind—the and sometimes peevisiness not only moisten with a little melted butter and turkey done to a turn, the vegetables among the children, but with their eld-some oyster liquor.

To avoid this it is well to plan some little pleasure for the evening of Christmas day; something that, as one boy says, will "let them down easy," treat, such as a concert or the theater or an informal supper, is excellent. In one family, where twenty-one sat

esimple and Graceful

Centerpiece

there was a sort of parlor picnic planned sweeten abundantly.

Sandwiches and cakes were brought to the parlors by the children, and the aside to form. The jelly should be stiff older people were waited on by the enough to turn out and retain its shape. per" was over, gave a little entertain- Wash and pick over a quart of cran-ment which they had prepared among berries and put them into the inner themselves—songs, recitations, and dec-lamations—at which performance the outer vessel with boiling water. Cover older people were the audience.

It amused the children, and, in thinking of them, the older ones forgot the ennul that is too often the sequence of the great holiday,

Chestnut Dressing for Turkey.

Select the large Italian chestnuts. Cover a quart of theze with boiling salted water, and when cooked drain, and shell them.

Oyster Dressing for Turkey.

Drain the liquor from twenty systems Quality Comes First.

If one can have only two courses, let each dish be the best of its kind—the and sometimes peevishness not only and sometimes peevishness not only pint, season with salt and pepper and

Stir in the chopped oysters and stuff the turkey.

Cranberry Jelly. Wash a quart of cranberries, put hem, still wet, into a double boiler and cook until very soft. Squeeze through down to the noonday Christmas dinner, a jelly bag, return to the fire, and

> When the sugar has melted pour into a mold wet with cold water and set

closely and cook steadily until the cranberries are broken and soft. Add two cups of granulated sugar, or enough to sweeten abundantly; stir over the fire just long enough to dissolve

the sugar and set aside to cool. White Fruit Cake.

Rub together to a light cream three-quarters of a cup of butter and one and one-half cups of powdered sugar. and one-half cups of powdered sugar. When very light, add a half gill of milk and three teacupfuls of prepared flour. Have ready mixed and well dredged with flour a half pound of cleaned currants, a half pound of seeded and halved raisins, three tablespoonfuls of shredded citron and three tablespoon-Put into a wooden bowl and mash
smooth with a potato-beetle, moistening and three teacupfuls of prepared flour.

BREAKFAST.

Grapes, hominy and cream, fried scal-lops, popovers, toast, coffee and tea.

LUNCHEON.

DINNER.

Monday.

BREAKFAST.

LUNCHEON.

Broiled ham, corn bread, baked Irish potatoes, cake and canned peaches (home made), tea.

DINNER.

Tuesday.

BREAKFAST.

LUNCHEON.

DINNER

Potato soup, baked calf's head, stewed elery, spinach, blane manage, and ake, black coffee.

Wednesday. BREAKFAST. Fruit, mush, and cream, codfish balls rice mulfins, toast, tea, and coffee. LUNCHEON.

Baked apples and cream, bacon, baked oast, Graham bread, tea and coffee.

Cream together a half cup of butter nd one cup of sugar, add a cup of milk, two well-beaten eggs, a teaspoon-ful, each, of powdered cinnamon and nutmeg, and stir in a pint of prepared flour. Roll into a sheet and inch thick, adding more flour if necessary. Cut into rounds with a cutter and drop into deep, boiling fat.

Cook to a bright brown and drain in colander.

Crullers.

Cream a half pound of butter with three-quarters of a pound of powdered sugar, and, when soft and light, add six eggs, well beaten, a haif teaspoonful, each, of cinnamon and nutineg and enough flour to make a dough that can be rolled out.

Roll very thin and cut into circles. Drop carefully into very hot, deep fat, fry to a golden brown and drain in a heated colander. Sprinkle with pow-

Mincemeat.

(From a family recipe 150 years old.) Peel and chop five pounds of firm apoles: boil two pounds of lean beef an chop fine; chop a pound of beef suet to a coarse powder, rejecting all bits of fiber; seed and cut into halves two counds of raisins; wash carefully two pounds of cleaned currants; stem and wash, also carefully, one pound of sultana raising; shred into small bits three-quarters of a pound of citron; mix two tablespoonfuls each of mace and cinnamon, a teaspoonful of ground nutmeg, a tablespoonful each of all spice and cloves, and a tablespoo salt. Put together all the ingredients,

properly cooked and well seasoned, and ers also. The Housemothers' Exchange

of Niagara Falls, in her perplexity over the currant loaf.

Making Holly and

Laurel Wreaths

I make one about once a week, and have good luck always. She does not say whether or not she puts her hour.

In the center of the room was the small Christmas tree, upon a table just arge enough to hold it comfortably. On sweet she would like to have the loaf. Wrap every present in red or green I use but half a cupful of sugar and a tissue paper and tuck it among the scant half cupful of shortening to one branches. Have attached to it a nar-loaf. The rest of the sugar and shortwere lighted at the moment when the doors into the room were thrown open to the expectant little ones.

A tree in some form, large or small.

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Dranches, Have attached to it a nary loan. The rest of the sugar and shortening, together with the well-dredged fruit, goes in when I work it into a intended, and fasten to this end a place stiffer dough, after the first raising.

Dranches, Have attached to it a nary loan. The rest of the sugar and shortening, together with the well-dredged fruit, goes in when I work it into a place of the person for whom it is intended, and fasten to this end a place stiffer dough, after the first raising. card bearing the future possessor's It.requires a steady oven and not too

When all are seated at the table, much I read the Exchange with pleasure fun will be caused by pulling these and profit. I have not yet read in it a ribbons and opening the various par- recipe for bread as I make it. Mine always "turns out well." as the old houseof ants that make your busy, cleanly

be a subject of such joy to children is be a happy, joyous occasion, there should also be a certain dignity about to which we formed when we will be a constant of the potation of the potation when we will be a constant of the potation when we will be a constant of the potation when we will be a constant of the potation when we will be a constant of the potation when we will be a constant of the potation when we will be a constant of the potation when we will be a constant of the potation of the potation when we will be a constant of the potation of the potation when we will be a constant of the potation of the p to which we fergot when we put away it, as befits the season.

childish things. But the fact remains All the glassware and china must be the fact remains All the glassware and china must be the fact remains are colled down that the average child wants a tree.

Luckily, it is also true that he does not demand a large one. So long as there is enough of it to call it a "Christmas tree," the small boy or girl to trouble be spared to make every-tile satisfied.

All the glassware and china must be the district that the housemother to lukewarmth, I stir in a yeast cake that has been soaked in a cupful of the total that the content of til it is all a mass of lively foam. No- ers,

ERHAPS I may help "Mrs. D.," stiffen with more flour, and when the rusted. Please tell me how I may redough has risen high I divide into move the rust. and let them stand in a tolerably warm place until very light. I bake them one

a flavor which potato bread or that in emery may reach every part of the which lard is used never has.

Now for my petition. I wish to know how to get rid of big black ants in kitchen and pantry. All the remedies for the trouble of which I

I insert your letter the more cheer ully because of a request from a young housekeeper for just such directions as you give for bread making. I trust she will read them carefully and comprehend that I am answering her letter.

As to the peculiarly obstinate breed

life a burden, try tartar emetic and Blend the poisonous powder with su gar and water, or with maple syrup, and put into small saucers. Set these shelves out of the children's reach, and in the track of the maraud

how I may reC. (Chicago).
Jellied tongue, Saratoga potatoes, brown bread (warnad). lettuce salad with French dressing, hot crackers with cream cheese, pumpkin pie, cocoa.

Put the bag into a box of fine emery dust and shake it hard, keeping the top fast, for several minutes-up and down My bread is sweet and moist, and has and sidewise—that the friction of the

The process is tedious, but sure if per-

Chocolate Stains. What will take chocclate stains from a white linen cloth accidentally left unlaundered for four or five months?

Scak all night in sour milk. Next Bean soup, beef a la mode (a left-over), boiled onions, browned sweet potatoes, macaroni pudding with plain sauce, black coffee.

BEANTAGE.

Grapes, cracked wheat and cream, batter over), boiled onions, browned sweet potatoes, macaroni pudding with plain sauce, black coffee.

LUNCHEON. the sun, wetting hourly with lemon

Mrs. H. G. (Fargo, N. D.)

Should the stains remain at evening alse well and soak again in sour milk. After rinsing in the morning, hold the tained parts taut in the steam of a Beef, hashed with potatoes and browned (a left-over), sweet potatoes saute (a left-over), coldslaw, crackers and choese, bread and raisin pudding, oiling kettle and rub into them all the ream of tartar they will hold. Lasty, pour boiling water through the
ream of tartar, renewing the powder
everal times.
Rinse and give the cloth another day's
unshine and lemon juice.
Wash in the usual way when the treatnent is over.

nent is over. No stain can withstand the regimen. have removed old spots of indelible ink

A Feminine Paradox. .

The most important secret in getting Calf's head a la vinaigrette (a lest over), stuffed potatoes, spinach souffe along with a man is learning to get

Weekly Menu of Family Meals (a left-over), cornstarch, hasty pudding,

DINNER. Potato and tomato soup (a left-over), boiled fowl, with egg sauce; boiled rice, creamed carrots, baked apple dumplings and hard sauce, black coffee.

Thursday. BREAKFAST.

Roast beef and Yorkshire pudding, ladies' cabbage, stewed salsify, celery and olives, cottage pudding with hard sauce, black coffee. Oranges, cereal and cream, bacon fried with polenta mush (a left-over), quick biscults, toast, coffee, and tea. LUNCHEON.

Scallop of chicken (a left-over), rice croquets (a left-over), baked potatoes, rice pudding, cocoa. DINNER. Oranges, catmeal porridge and cream, baked eggs, fried hominy (a left-over), toast, coffee and tea.

Barley broth, lamb's liver en cas-serole, string beans, stewed tomatoes, suet and currant pudding, with brandy sauce; black coffee.

Friday.

BREAKFAST.

Mince of liver on toast (a left-over), friend potatoes, salad of lettuce and string beans with French dressing (a left-over), cake and cocoa.

DINNER.

Clam chowder, beiled halibut, whipped potatoes, tomato scallop (a left-over), prune souffle with whipped cream,

Saturday.

BREAKFAST.

Fruit, cereal and cream, omelet, hominy muffins, toast, tea and coffee. LUNCHEON. Creamed halibut (a left-over), potatof puff (a left-over), graham biscults, hot gingerbread and American cheese, tea.

DINNER.

Vegetable soup, roast mutton, green peas, salsify fritters, apple meringue ple, black coffee.